

VIRGIL BAKER LIKES ARMY

Recently Enlisted Here and Is Now Stationed at Camp Harry J. Jones.

The following letter was received by Sergeant V. C. McCall recruiting officer here, from Virgil R. Baker who recently enlisted from Columbia, in the army.

"To the Recruiting Officer U. S. Army, Columbia, Mo.,

"Dear Friend:

"As I can't remember your name I have delayed in writing as I promised you I would do, to let you know how I like the army; and what I think of army life. I like the army fine and if I was out of the service now and knew what I do I would re-enlist, for I like it better than anything I have ever done.

"The boys back home don't know what they are missing. I tell you it isn't their fault; it's the rookie that gets out of the service and kicks. Of course the boys at home believe them and that's why so many boys hesitate to enlist.

"I have got a pal as you said. That's the way it goes. Just as good pals can be found in the army as those I left at home. He is from New York. I am well and hope you are the same. I bet I feel better than those boys at home. We have lots of fun down here. We play ball, and drill and go to dances, and the drills are the best part of it.

"I wish I could write more but it's about bedtime and I have to write to my mother; from Virgil R. Baker,

Troop "I" 1st Cavalry, Camp Harry J. Jones, Douglas, Arizona.

Gets Thanks From President.

J. E. Boggs, Democratic state committeeman, received a letter from E. F. Goltra, member of the national Democratic committee, thanking him in the name of President Wilson for the endorsement of the administration by the Democratic state committee meeting in St. Louis last Monday. Goltra said he was directed by the President to express his "very real appreciation."

20 rural teachers for one county in Idaho—salaries \$90 to \$125. Cline Teachers' Agency.—adv.

NOTICE OF SPECIAL ELECTION.

TO THE QUALIFIED VOTERS OF THE CITY OF COLUMBIA, MISSOURI.

You are hereby notified that a special election of the qualified voters of the City of Columbia, Missouri, has been called by the City Council of said city, to be held on Tuesday, the 2nd day of September, 1919 to test the sense of the qualified voters of said City of Columbia, Missouri, upon a proposition for said city to incur an indebtedness in the sum of \$125,000.00 and to issue bonds of said city to said amount for the purpose of extending the present public sewer system of said city and constructing sewage disposal plants in connection therewith.

The ballots to be used in voting on said proposition will be in the following form:

Extension of the Present Public Sewer System and Construction of Sewage Disposal Plants in Connection Therewith—

"For Increase of Debt—Yes"

"For Increase of Debt—No"

All votes cast on the above proposition "For Increase of Debt—Yes" shall be taken as a vote assenting to such increase of debt and issuance of bonds, and all votes cast "For Increase of Debt—No" shall be taken as a vote dissenting therefrom.

The polling places of said election shall be as follows:

First Ward Belden Hall.

Second Ward Boone County Court House.

Third Ward Basement of Elks' Club.

Fourth Ward W. K. Stone's Garage.

The polls at said election will be opened at six (6) o'clock in the morning and continued open until seven (7) o'clock in the evening, unless the sun shall set after seven (7) o'clock, in which case the polls will be kept open until sunset of said election day.

Done by order of the City Council of the City of Columbia, Missouri.

JAMES GORDON,

Mayor, City of Columbia, Missouri.

ATTEST: JOHN S. BICKNELL

City Clerk, City of Columbia, Missouri.

CLASSIFIED ADS.

Half a Cent a Word a Day

FOR RENT

FOR RENT—Modern 7-room house with fine full garden. 800 Virginia avenue. H. F. Schulte. S-299

FOR SALE

FOR SALE—Well located residence lot in Westwood. Best neighborhood. A bargain. Write Homer Packett, Hodgenville, Ky. P-303

FOR SALE—Modern 7-room house with sleeping porch at 100 South Williams street. Lot 60 by 130. Also household furniture. Will make prices right. Mrs. C. P. Algeo. A-300

FOR SALE—Dining room suite, dresser, tables, etc. H. F. Schulte. S-299

FOR SALE—A five-room modern brick veneer bungalow; hardwood floors and finish. Will sell worth the money within the next ten days. Apply at 1009 Bass Ave. after 6 o'clock p. m. B-290

FOR SALE—Six-room house, modern except heat, located on Broadway, close in. Price right. Address Missourian. B-2801f

FOR QUICK SALE—At a bargain several south side residences. Owners anxious to sell. D. Klass, 411 Galtier Bldg. K-302

MISCELLANEOUS

WANTED—A student wants room near University with sleeping porch. Address H. Missourian.

WANTED TO RENT—Family of two desires small house near campus or will share house with another family. Call at 1115 Ash St. G-290

WANTED—Plans to use in return for storage. Will take good care. Phone 1271 Green. W-299

GIRLS WANTED—Five girls for waiting tables, age 18 to 27. Must be neat and intelligent. The Pains. 2881f

VEGETABLES AND FRUITS SHOULD BE CANNED NOW

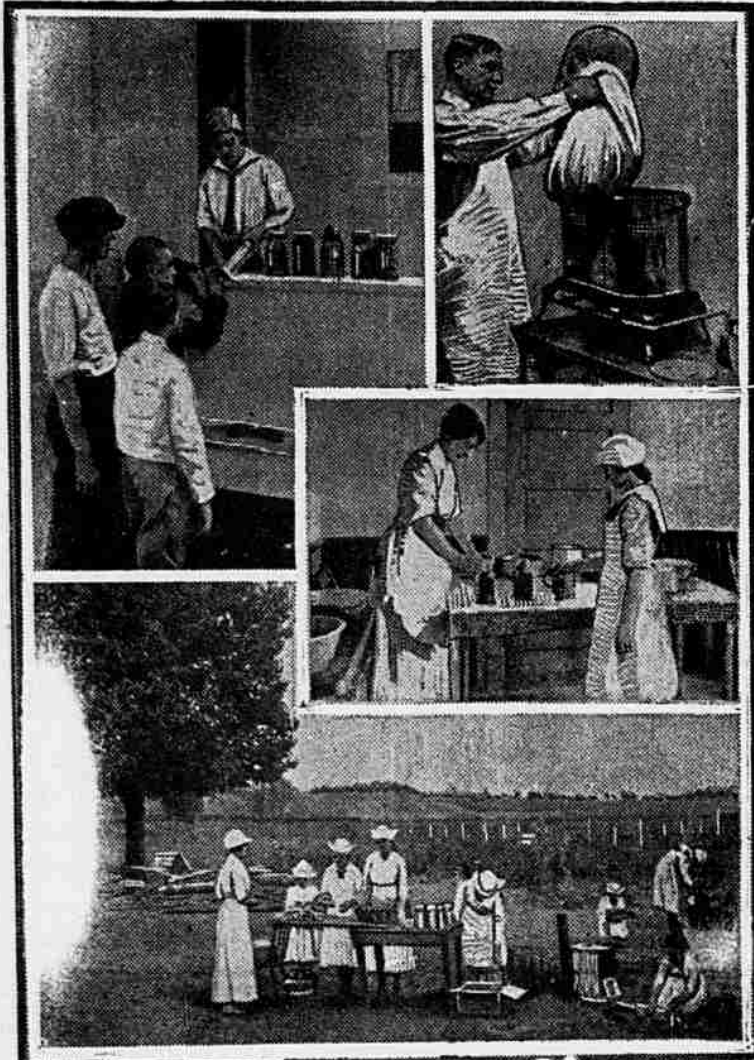
Don't let any fruits and vegetables go to waste in the garden this summer. When there is more than the family can eat in season, put it in cans to furnish variety in the diet next winter. An abundant supply of fruits and vegetables at all times is essential for health, and from an economic standpoint every family should produce and conserve as much as possible of its food. However, no product which is too ripe for immediate eating should be canned. Above all, do not can bruised, wilted or partly rotten material.

Open kettle canning—fruit and vegetables cooked in a kettle and put in the jars while hot—is not a very satisfactory way to preserve certain kinds of vegetables, although it is used successfully with fruits and vegetables like tomatoes. The modern way, and that used by the home-demonstration workers and the boys' and girls' club leaders from the U. S. Department of Agriculture, is to place food products cold in jars, cover the fruit with sirup or the vegetables

should be in choice condition for the table to be suitable for canning. After the sorting and grading, wash thoroughly before proceeding to pare, core or slice. Berries should be washed lightly by placing in a colander and pouring water over them, instead of immersing them in water. Peel, or scrape when needed, and cut large products into pieces of canning size. If the hot jars are not yet ready, cover the prepared product with a clean towel or cover, but the thicker a product is prepared and packed into the jar which has been scalded 15 minutes, the better.

What Blanching Does.

The blanch—immersion for a short time in boiling water or live steam—gives a more thorough cleansing, improves the texture of the product and insures a clearer liquor in the can. It also shrinks the fruit or vegetables and makes it more flexible. A full pack is then made more easily. The time required for blanching varies with the state of maturity. After blanching the fruit or vegetable place



with salted water, and then process (heat) the jar and its contents in steam or hot water the required length of time. With this method, the average of success is high and the results are satisfactory, if directions are carefully followed, say the Department of Agriculture specialists.

Kinds of Canners.

No expensive equipment is necessary. A washboiler, lard can, or any container with a tightly fitting cover large enough to hold a number of packed jars, and a few other simple utensils generally found in the ordinary kitchen, will do the work. When such equipment is used, a false bottom must be placed in the boiler or other container to prevent the jars coming in contact with the metal. A rack made of strips of wood is probably best for the purpose. The processing or boiling of the jars in the container may be done on the kitchen stove or on a furnace built out of doors.

Several types of canners, by which the work can be done more easily than with a homemade outfit, are on the market. The hot-water-bath canner is the least expensive commercial type. There are two kinds, one that may be placed on the kitchen stove and another which has a firebox and pipe attached and is to be used out of doors. Each has a sterilizing vat, lifting trays, tongs for handling hot jars, false bottoms and tools necessary to use in sealing tin cans. Tin cans or glass jars may be used with any outfit.

Steam Pressure Outfits.

There are also steam pressure outfits for home use. They develop a higher temperature than the water-bath canners mentioned. Steam pressure outfits are made to carry from 5 to 30 pounds of steam pressure and are regulated easily.

Any kind of a glass jar which makes a perfect seal readily may be used. Test both jars and rubbers to make sure they are perfect. Select jars which are appropriate for the fruit or vegetable to be packed. Consider the size of the container from the standpoint of the quantity desired when opened, the size of the fruit or pieces of fruit to be packed, and the ease of processing.

Wash the jars carefully and place them, side down, in a vessel. Cover with cold water and bring the water to boiling point and allow it to boil for 15 minutes to process the jars.

Sort and Grade Fruit.

While the jars are being boiled sort and grade the fruit or vegetables according to size and degree of maturity. Discard all overripe, underripe or unsound fruit. Vegetables

the water bath on a rack or in a pressure cooker for processing. Processing (heating in the water bath or the pressure cooker), is the final application of heat to kill the majority of the bacteria present, and is continued for a period determined by the character of the product and the kind of apparatus used. Immediately after the termination of the processing period, while the products are still hot, lids of glass and similar containers must be tightened.

When the intermittent process is used, raise the clamp of the jar at the beginning of each processing, for expansion. Tighten tops at the close of each processing.

C. C. Natatorium Water Tested.

Mr. E. F. Edwards, manager of the Christian College Natatorium, has had frequent tests made of the water. By recent reports the water coming from the filters tested three times as clean in bacteria count as the city water. The water in the pool is completely filtered every ten hours. The public is invited to inspect the filtration system. Christian College natatorium is the cleanest swimming pool in Missouri. (adv.)

High school principal—man. \$1,500 to \$1,600. Cline Teachers' Agency. —adv.

Fresh river fish at Hetzler's Market. (adv.)

DR. VIRGIL BLAKEMORE

Post Graduate in Optometry. Specialist on spectacle making. 302 Exchange Bank Bldg.

ROBERT H. GRAY

Agent for Mutual Benefit Life Ins. Office 308 Exchange Natl. Bank Bldg. Columbia, Mo.

WATCH FOR THE OPENING ANNOUNCEMENT

of the

COLUMBIA FRUIT COMPANY

The vacant store building west of Hetzler's Market and opposite the Daniel Boone Tavern will be occupied on or about August 21 by the Columbia Fruit Company.

WATCH FOR THE OPENING ANNOUNCEMENT

Fix That Furnace Now

You can have your furnace inspected and repaired now without delay. In a short time this will not be possible. Repairs and materials are not easily gotten, and if your furnace needs repairing it will be to your interest to call us today.

We are exclusive agents for SCHILL'S NEW IDEA, THE AKRON AIRBLAST and the PENINSULA FURNACES. These furnaces are simple yet effective. They rarely need repairs.

We also sell the Caloric Pipeless Furnace.

RAY W. WRIGHT

PHONE 593

911 CHERRY

Meats in Storage Not "Hoarded"

Live stock is a seasonal crop—like cereals and grains.

It is "ripe" and is marketed in larger quantities in certain months. This causes a natural oversupply at one time and a natural shortage at another.

During the time of oversupply Swift & Company places some of the meat in cold storage, against the season of short production.

This is a necessity in order that the nation's ration of meat—58,000,000 pounds every day in the year—may be forthcoming as the consumer requires it.

This is not hoarding, not price manipulation, not market control. It is mere common sense.

United States Bureau of Markets' figures of stocks of frozen and cured meats July 1 are being used as a basis for Department of Justice investigations in many cities. When properly analyzed, based on Swift & Company's stocks, these figures show:

62 per cent (approximate) is pork and beef cuts, etc., cured and in process of curing. It takes 30 to 90 days in pickle or salt to complete the curing process.

12 per cent is frozen pork, of which more than three-quarters is to be cured in the next few months.

7 per cent is lard. This is a normal supply and only four-fifths of a pound per capita, and much of it will have to go to supply European needs.

19 per cent is frozen beef and lamb, and miscellaneous meats, part of which is owned by the Government and was intended chiefly for overseas shipment. If this were all diverted to domestic trade channels it would be only 2½ lbs. per capita—a 5 days' supply. 100%

From this it will be seen that "meats in storage" represent unfinished goods in process of curing and the working supply necessary to assure the consumer a steady flow of finished product.

Swift & Company, U. S. A.



BROADWAY ODEON

DAILY MATINEE

TODAY

LOUISA M. ALCOTT'S

"LITTLE WOMEN"

Also Lloyd Comedy



TOMORROW

FRED STONE in

"JOHNNY GET YOUR GUN"

An active Comedy ablaze with pep and ginger. Fred Stone at his best.

Also 2-Reel

Big "V" Comedy